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*Regulations for controlling the milk traffic in Leipsic.*

LEIPSIK, GERMANY, July 4, 1900.

For the protection of the public against the sale of unhealthy or adulterated milk, the following regulations have been substituted for those of April 16, 1879:

Section 1. The milk designated in these regulations is only that of cows which is used for human nourishment, and to which (a) nothing is to be added or taken away, or which is to be changed in any way—full milk, or (b) milk in which the only change made is that of removing the cream—skimmed milk.

The cans in which milk is transported or kept at places where it is offered for sale must carry a label stating the quality of the milk contained. (Compare section 2.) The label must be fastened on the can in a conspicuous place, and in such a way that it is impossible to remove it temporarily. On wagons with closed tanks the labels are to be fastened on each respective tank and also on the side of the wagon, directly over each faucet.

Sec. 2. The milk lawfully salable, and the distinction made between the different qualities offered for sale, must be in accordance with the following:

(a) Full milk must have a specific weight of from 1.028–1.034 at 15° C., and must contain at least 3 per cent fat. Such milk can be designated and sold as "Full milk, first quality," (section 1, last paragraph); (b) full milk not containing 3 per cent of fat must be designated as "full milk, second quality," and the exact percentage of fat must be given; (c) milk from which cream has been extracted must be designated as "Skimmed milk," and must have a specific weight of 1.032–1.038 at 15° C., and contain at least 1 per cent of fat; (d) full milk with a specific weight of from 1.028–1.034 containing at least 3 per cent fat, and which is obtained from cows whose food and condition of health is directly under the constant supervision of a veterinary surgeon, acting under authority from the city officials, the said cows having no serious ailments, can be designated as "Milk for children."

Sec. 3. The sale of milk which is given by sick or diseased animals is prohibited, and especially from those which are affected with anthrax, phthisis, tuberculosis, and distemper; further, milk from localities in which typhus or cholera epidemics exist, and lastly, milk from cows that have calved within eight days, and all bitter, slimy, abnormally colored, or in any wise nauseous or spoiled milk. Also all milk to which any foreign substance, such as water, flour, sugar, or any preserving substance has been added.

Sec. 4. The utensils, cans, and salesrooms must be kept clean. The salesrooms especially must be light, dry, and well aired, and must not be used as sleeping rooms or used for any purpose which could nauseate or affect the milk in such a way as to endanger the health of consumers. Persons engaged in the milk traffic must always be cleanly and not affected with infectious or nauseous diseases, or come in contact with persons having such diseases.

Sec. 5. All milk brought to or offered for sale in this city is at any time subject to inspection through persons commissioned by the health office, the said persons having the power to take samples not exceeding one-half liter from each vessel for the purpose of analysis. For such samples taken a compensation equal to the current prices will be paid, *i. e.*, if the milk is not confiscated on account of infractions of the regulations. The persons taking samples must fill out and give to the owner of the milk a certificate stating the amount and quality, also the time at which said samples were taken.

Sec. 6. Should suspicion arise that the milk is adulterated, an inspection can be held at the stables from which the milk originated. At this inspection, the cows are to be milked in the presence of the inspecting official, said official having to call to his aid an expert; the samples of milk obtained are then to be compared with the milk suspected of containing adulterations.

Sec. 7. The council is empowered to make any necessary additions to these regulations.

Sec. 8. Any person or persons who keep or offer for sale, or introduce with the intention of offering for sale, milk which does not coincide, or which is in violation of the foregoing regulations, is subject to a fine of not more than 150 milreis, or fourteen days' arrest, unless liable to a heavier penalty for criminal negligence.

The council of the city of Leipsic.

DR. TRONDLIN,  
*Oberbürgermeister.*

*Questions concerning the inspection of the cow stable of ———, a producer of milk for children, at ——— street, ———.*

- (1) Situation of the stable.
- (2) Dimensions of the stable, giving length, depth, height, floor surface, and dimensions in cubic feet.
- (3) Nature and size of the windows.
- (4) Nature of the floor, drainage, walls.
- (5) Number of walls.
- (6) Number of cows kept. Are they all marked or branded, and in what way?
- (7) Are all the cows in good health?
- (8) Have all the cows received the customary injection of tuberculosis lymph? Give date of last injection. Have any of the cows shown any symptoms since the last injection? Is a new injection necessary; when and for which cow?
- (9) Are the cows, as well as the stable, kept clean?
- (10) What sort of bedding is used?
- (11) How are the cows fed? Is the feed appropriate?
- (12) Are there apparatus in use for cooling the milk? If so, what kind?
- (13) Are the utensils used in milking, keeping and transporting the milk (milk pails, strainers, centrifugal machines, coolers, bottles, etc.,) kept clean?
- (14) Is there a water cock for cleaning the utensils? Where does the cleaning take place?
- (15) Have all persons employed in or about the stable obtained a certificate from a physician certifying that they are free from infectious and nauseous disease, or tuberculosis? Give the date of the last certificate and the name of the physician issuing the same.

#### GUATEMALA.

##### *Report from Livingston—Fruit port.*

LIVINGSTON, GUATEMALA, *September 11, 1900.*

SIR: I have the honor to submit my report for the week ended September 11. Health conditions in general are good here. There is, however, 1 case of hæmaturia in town, but the patient is recovering. One death reported for the week—female infant, native, convulsions. The weather, if anything, is getting warmer and rains continue. No further news.

Respectfully,

SAMUEL HARRIS BACKUS,  
*Acting Assistant Surgeon, U. S. M. H. S.*

The SURGEON-GENERAL,  
*U. S. Marine-Hospital Service.*

#### HONDURAS.

##### *Reports from Puerto Cortez—Fruit port.*

PUERTO CORTEZ, HONDURAS, *September 14, 1900.*

SIR: I have the honor to submit my report for the week ended September 13, 1900, and inclose list of vessels inspected and cleared during the week. The health and sanitary condition of the port and adjacent country continues satisfactory. One death reported for the week—adult female, senile debility.

Respectfully,

R. H. PETERS,  
*Acting Assistant Surgeon, U. S. M. H. S.*

The SURGEON-GENERAL,  
*U. S. Marine-Hospital Service.*